

## **Hello, fellow garden enthusiasts!**

It's time for another thrilling garden update, brimming with gratitude, progress, and plenty of green-thumb wisdom. But first, a standing ovation and a resounding cheer to our marvelous Garden Fair hosts – **Linda, Cassie, John, Nikki, Om, and Kimberly** – you are the true stars who made the [Garden Fair at Ironwood Library](#) last Saturday an incredible success. Your dedication and hard work have shone like the sun in our garden world!

On Sunday, our garden welcomed a delightful influx of new faces spanning all ages. The buzz from our Garden Fair rockstars drew them in like bees to flowers, and we couldn't be happier.

Sunday was also a day of remarkable progress in our garden. **The A-Team continued building our Waterfall Garden**, a masterpiece in the making, with a vision of universal accessibility. This unique garden bed features three tiers, each with its own special depth, allowing us to nurture a diverse range of crops as well as allow wheelchair access to the top tier. **This Sunday, we're adding to the second and third tiers to ensure they reach the necessary height for wheelchair ADA access.**

### **Spread the Word about Weekend Workshops:~**

Mark your calendars for **October 1st!** **Linda and Cassie** are ready to lead our Weekend Workshops, where you'll learn the secrets of the garden universe. Spread the word, invite your friends, and let's grow together!

### **Starting Seedlings at Home:**

Want to get a jumpstart on your garden game? Consider starting seedlings at home!

- **Soil & Sunlight:** Choose a high-quality seed-starting mix and provide ample sunlight. Seedlings love soaking up those rays!
- **Water Wisdom:** Keep the soil consistently moist but not waterlogged. Overwatering is like telling your plants you love them a little too much.
- **Seedling Stars:** Start veggies like tomatoes, peppers, and eggplants from seedlings for a strong head start. Radishes, however, prefer to strut their stuff directly in the ground.

**Have you taken home some of the beautiful okra from the garden and don't know what to do with it? Try this [Okra Delight Recipe](#):**

## **Ingredients:**

- Freshly picked okra pods-
- Olive oil
- Salt and pepper to taste
- Smoked paprika (for an extra kick)
- Lemon wedges (for garnish)

## **Instructions:**

1. Preheat your grill or oven to 400°F.
2. Wash and dry the okra pods thoroughly. Trim the stems and any tough ends.
3. Drizzle the okra with olive oil in a bowl, season with salt, pepper, and smoked paprika. Toss to coat evenly.
4. Place the okra on the grill or in the oven on a baking sheet. Grill or roast for 10-15 minutes, turning occasionally until tender and slightly charred.
5. Remove from heat and serve hot, garnished with lemon wedges. Voilà! A delicious, garden-fresh treat that'll have your taste buds dancing!

**REMEMBER to spread the word about our upcoming Weekend Workshops starting October 1st, led by Linda and Cassie.**

**Don't forget to check out our newly revised website [here](#) and follow our Instagram page [here](#) for more garden adventures to share with your friends and fellow green enthusiasts!**

With your support and enthusiasm, our community garden is flourishing. Keep those gardens blooming, keep those smiles growing, and remember, together, we're nurturing more than just plants – we're nurturing a community.

That's it for our lively garden update this time around. Keep digging, planting, and experimenting, and remember, the magic of gardening lies in the journey. Stay green, stay fabulous!